

SECTION F
INDEX TO VOLUME 23

Authors

- Adams, G. A.**—See Ledingham, G.A., Shewfelt, A. L., and Stanier, R. Y.
- Adams, G. A., Ledingham, G. A., and Grace, N. H.**—Separation of starch and gluten. I. Development of mechanical equipment and washing methods for separation from wheat flour, 143.
- Arregger, C. E.**—Measurement of long end gauges by comparison with precision line standards, 185.
- Babbitt, J. D.**—The thermal properties of wheat in bulk, 388.
- Bayley, C. H. and Weatherburn, A. S.**—Chemical aspects of the application of dust-laying oils to wool, 402.
- Berenbom, M.**—See Sallans, H. R.
- Bryce, W. A.**—See Pearce, J. A.
- Bryce, W. A. and Tessier, H.**—A simple method of sealing gas- or vacuum-packed tins, 304.
- Campbell, R.**—See Robinson, A. D.
- Chadderton, A. E.**—See Steeves, T. A.
- Chapman, M. G.**—See Woodcock, A. H.
- Chase, F. E.**—See Lochhead, A. G.
- Clendenning, K. A.**—See Grace, N. H.
- Conner, J. W.**—See Garrard, E. H.
- Cook, W. H.**—See Steeves, T. A.
- Fletcher, D. A.**—See Thistle, M. W.
- Fulton, C. O. and Metcalfe, B.**—Preparation of Irish moss extracts for use as a jelling and stabilizing agent in foods, 273.
- Garrard, E. H., Truscott, J. H. L., and Conner, J. W.**—The bacterial flora of low-acid vegetables canned at 212°F. I. A preliminary study of the effects of various processing procedures, 231.
- Gibbons, N. E.**—See White, W. H.
- Grace, N. H.**—See Adams, G. A. and Klassen, J.
- Grace, N. H. and Clendenning, K. A.**—Separation of starch and gluten. II. Effects of processing factors on the starch content of wheat gluten, 155.
- Grant, G. A.**—See Marshall, J. B. and White, W. H.
- Grant, G. A., Marshall, J. B., and White, W. H.**—Ration biscuits. II. Effect of type and concentration of shortening on keeping quality, 123.
- Hamly, D. H.**—
A small separator for the recovery of milkweed floss and seed
Part I. Construction and operation, 313.
Part II. Performance standardization, 383.

- Hiltz, M. C.**—See Robinson, A. D.
- Kelly, J. T.**—See Pugsley, L. I.
- King, W. S.**—See Rose, D.
- Klassen, J. and Grace, N. H.**—Resin-rubber from Canadian grown plants. III. Preliminary pilot plant extraction of gum from milkweed leaves, 39.
- Larmour, R. K.**—See Sallans, H. R.
- Ledingham, G. A.**—See Adams, G. A., Neish, A. C., and Stanier, R. Y.
- Ledingham, G. A., Adams, G. A., and Stanier, R. Y.**—Production and properties of 2,3-butanediol. I. Fermentation of wheat mashies by *Aerobacillus polymyxa*, 48.
- Lemon, H. W., Lips, A., and White, W. H.**—Flavour reversion in hydrogenated linseed oil. II. Effect of variations in processing procedures, 295.
- Levinson, A.**—See Robinson, A. D.
- Lips, A.**—See Lemon, H. W.
- Lochhead, A. G. and Chase, F. E.**—Production of antibacterial substances from sulphite waste liquor by *Penicillium notatum*, 161.
- Lusena, C. V. and McFarlane, W. D.**—Studies on the processing of wheat germ, 202.
- McFarlane, W. D.**—See Lusena, C. V.
- Mackey, A. G.**—See Neish, A. C.
- Marshall, J. B.**—See Grant, G. A. and Pearce, J. A.
- Marshall, J. B., Grant, G. A., and White, W. H.**—Ration biscuits. III. Effect of moisture content on keeping quality, 286.
- Metcalf, B.**—See Fulton, C. O.
- Meredith, W. O. S. and Sallans, H. R.**—Varietal differences in barleys and malts. XIV. Intervarietal relations between wort properties and barley and malt properties, 132.
- Morrell, C. A.**—See Pugsley, L. I.
- Morrison, A.**—Use of radon for industrial radiography, 413.
- Neish, A. C., Ledingham, G. A., and Mackey, A. G.**—Dimethylglyoxime-copper treatment for rot proofing fabrics, 198.
- Pearce, J. A.**—
Factors affecting the storage of dehydrated pork, 9.
Dried milk powder
I. Methods of assessing quality and some effects of heat treatment, 177.
II. Factors affecting the sorption of carbon dioxide, 327.
See also Reid, M., Thistle, M. W., and Woodcock, A. H.
- Pearce, J. A. and Bryce, W. A.**—Dried milk powder. III. The effect of light on keeping quality, 334.
- Pearce, J. A. and Marshall, J. B.**—Ration biscuits. I. Factors affecting the keeping quality of biscuits containing protein supplements, 22.
- Pearce, J. A. and Woodcock, A. H.**—Smoked meats. IV. Measurement of colour and colour stability of Wiltshire bacon, 168.
- Pugsley, L. I., Morrell, C. A., and Kelly, J. T.**—A survey of the vitamins A and D potencies of the liver oil of Atlantic cod (*Gadus morrhua* L.), 243.

- Reid, M. and Pearce, J. A.**—Dried whole egg powder. XVII. Objective tests and baking quality, 239.
- Robertson, W. D.**—An apparatus and procedure for stress corrosion testing, 263.
- Robinson, A. D., Hiltz, M. C., Campbell, R., and Levinson, A.**—The thiamin content of breakfast cereals, 1.
- Rose, D. and King, W. S.**—Production and properties of 2,3-butanediol. V. Small-scale production unit, 79.
- Sallans, H. R.**—See Meredith, W. O. S.
- Sallans, H. R., Berenbom, M., and Larmour, R. K.**—Canadian sunflower seed. I. Bushel weight as a factor in grading, 91.
- Sallans, H. R. and Sinclair, G. D.**—A laboratory huller for sunflower seed and oats, 306.
- Shewfelt, A. L. and Adams, G. A.**—Separation of starch and gluten. III. A rapid method of separation from wheat flour, 373.
- Sinclair, G. D.**—See Sallans, H. R.
- Stanier, R. Y.**—See Ledingham, G. A.
- Stanier, R. Y., Adams, G. A., and Ledingham, G. A.**—Production and properties of 2,3-butanediol. II. Strains of *Aerobacillus polymyxa* in relation to filterability and butanediol production, 72.
- Steeves, T. A.**—See White, W. H.
- Steeves, T. A., Chadderton, A. E., and Cook, W. H.**—Calibration and characteristics of a sensitive hot-wire anemometer, 192.
- Steeves, T. A. and Cook, W. H.**—Reduction of spatial temperature variations in air-cooled cold storage rooms. I., 253.
- Tessier, H.**—See Bryce, W. A.
- Thistle, M. W.**—See White, W. H.
- Thistle, M. W., White, W. H., Fletcher, D. A., and Pearce, J. A.**—Dried whole egg powder. XVI. Relative stability of powders of different quality, 104.
- Truscott, J. H. L.**—See Garrard, E. H.
- Weatherburn, A. S.**—See Bayley, C. H.
- White, W. H.**—See Grant, G. A., Lemon, H. W., Marshall, J. B., and Thistle, M. W.
- White, W. H., Gibbons, N. E., and Thistle, M. W.**—
Canadian Wiltshire bacon
XXIV. Effect of strong cures on keeping quality, 213.
XXV. Chemical preservatives for maintaining quality at high storage temperatures, 340.
- White, W. H., Grant, G. A., and Gibbons, N. E.**—Canadian Wiltshire bacon. XXVII. Effect of method of thawing frozen pork on bacon quality, 363.
- White, W. H., Thistle, M. W., and Steeves, T. A.**—Canadian Wiltshire bacon. XXVI. Further observations on the preservation of quality at high storage temperatures, 351.
- Woodcock, A. H.**—
Packaging. II. A cellulose-base container for modified vacuum packing, 117.
See also Pearce, J. A.
- Woodcock, A. H., Chapman, M. G., and Pearce, J. A.**—Packaging. I. Water-vapour resistance of cellulose-base containers, 109.

SECTION F
INDEX TO VOLUME 23

Subjects

Aerobacillus polymyxa

- Colony types of, 73.
- Factors affecting fermentation of wheat mashes by, 55.
- Strains of, as related to filterability and butanediol production of wheat mash, 72.
- Studies on the organism, 50.
- Use of, to produce 2,3-butanediol from wheat mash, 48.

Agar-agar, Irish moss as substitute for, 282.

Air flow

- Effect of, on performance of a separator for milkweed floss and seed, 320.
- in cold storage rooms
- Control of, Reduction of spatial temperature variations by, 253.
- Estimation of, with hot-wire anemometer, 192.

Albrecht anemometer, Calibration and characteristics of, 192.

Alloys, See Aluminium alloys.

Aluminium alloys, Apparatus and procedure for stress corrosion testing of, 263.

Anemometer, Sensitive hot-wire, Calibration and characteristics of, 192.

Antibacterial substances, Production of, from sulphite waste liquor by *Penicillium notatum*, 161.

Apparatus

- and procedure for stress corrosion testing, 263.
- for small-scale production of 2,3-butanediol by fermentation of whole wheat mash, 79.
- for washing wheat flour for separation of starch and gluten, 144.

Asclepias syriaca, See Milkweed.

Atlantic cod, See Cod, Atlantic.

Bacon, Wiltshire, See under Meat.

Bacteria

- in low-acid vegetables canned at 212° F., 231.
- on surface of Wiltshire bacon, Relation of, to internal spoilage, 226.

Bacteria—Concluded

- Use of, in study of antibiotic substances produced from sulphite waste liquor by *Penicillium notatum*, 162.
- See also specific genera.

Baking tests

- on dried egg powder, 239.
- on raw and steam treated wheat germ, 208.
- with shortenings prepared by hydrogenation of linseed oil, 297.

Barleys and malts, Varietal differences in, XIV. Intervarietal relations between wort properties and barley and malt properties, 132.

Biscuits, Ration, See Ration biscuits.

Blankets, Woollen, Chemical aspects of application of dust laying oils to, 402.

Breakfast cereals, See Cereals, Breakfast.

2,3-Butanediol, Production and properties of,

- Fermentation of wheat mashes by *Aerobacillus polymyxa*, 48.
 - Strains of *Aerobacillus polymyxa* in relation to filterability and butanediol production, 72.
 - Small-scale production unit, 79.
- Cooking and mashing equipment, 79.
 - Distillation, 83.
 - Equipment, 81.
 - Fermenting and filtering, 83.
 - Equipment, 81.

Calibration and characteristics of a sensitive hot-wire anemometer, 192, 194.

Canadian grown plants, Resin-rubber from, 39.

Canadian sunflower seed, See Sunflower seed.

Canadian Wiltshire bacon, See Meat (Bacon).

Canning of low-acid vegetables at 212° F. by various procedures, Bacteria present after, 231.

Cans, Gas- or vacuum- packed, Simple method of sealing, 304.

Carbon dioxide

Factors affecting the sorption of, in milk powder, 327.
gas packing, 117.

Cartons for packaging, Permeability of, to carbon dioxide and oxygen, 117.
to water vapour, 109.

Cellulose-base container(s)

for modified vacuum packing, 117.
Water-vapour resistance of, 109.

Cereals

Breakfast, from Winnipeg stores, Thiamin content of, before and after cooking and storage, 4.

See also Barleys, Oats, and Wheat.

Chondrus crispus, See Irish moss.

Cod, Atlantic, Liver oil from,

Factors affecting vitamins A and D potency in, 246.

Values for potency of vitamins A and D in, 245.

Cod liver oil, See Cod, Atlantic.

Cold storage rooms

Air-cooled, Reduction of spatial temperature variations in, 253.

Measurement of air flow in, with hot-wire anemometer, 192.

Colour and colour stability of smoked and unsmoked Wiltshire bacon under various storage conditions, 168.

Conductivity, Thermal, of wheat in bulk, 388.

Container(s)

for Army Mess Tin Ration Kits, 114.

for food, Gas- or vacuum-packed, Simple method of sealing, 304.

Permeability of, to carbon dioxide and oxygen, 117.

Water-vapour resistance of, 109.

Cooking, Effect of, on thiamin content of breakfast cereals, 5, 7.

Copper, Dimethylglyoxime-, treatment for rotproofing of fabrics, 198.

Comparison with copper naphthenate treatment, 200.

Copper naphthenate and dimethylglyoxime-copper treatments for rotproofing of fabrics, Comparison of, 200.

Corrosion testing, Stress, Apparatus and procedure for, 263.

Cotton, Coarse, Rotproofing of, by dimethylglyoxime-copper treatment, 198.

Dehydration

of bacon to preserve quality at high storage temperatures, 359.

of foods by freezing, Use of Irish moss in, 284.

of ham, Effect of, on keeping quality, 9.

Diffusivity, Thermal, of wheat in bulk, 388.

Dimethylglyoxime-copper treatment for rotproofing fabrics, 198.

Comparison with copper naphthenate treatment, 200.

Distillation equipment, See under 2,3-Butanediol.

Dough

Effects of processing factors of, on starch content of wheat gluten, 155.

Washing equipment and methods for separation of starch and gluten from, 144.

Dried egg powder, See Egg powder, Dried whole.

Dried milk powder, See Milk powder, Dried.

Drying, See Dehydration.

Duck fabric, No. 8, Rotproofing of, by dimethylglyoxime-copper treatment, 198.

Comparison with copper naphthenate treatment, 200.

Dust-laying oils, Chemical aspects of application of, to wool, 402.

Egg powder, Dried whole,

XVI. Relative stability of powders of different quality, 104.

XVII. Objective tests and baking quality, 239.

Emulsion for treatment of wool with dust-laying oils, 403.

End gauges, Long, Measurement of, by comparison with precision line standards, 185.

Length comparator, 189.

Line and end standards, 185.

Principle, 186.

Standard rules, 18.

Temperature control, 189.

Ethanol, See Ethyl alcohol.

Ethyl alcohol

Production of, by fermentation of wheat mash by *Aerobacillus polymyxa*, 48.

Yield of, in fermented wheat mash as affected by strains of *Aerobacillus polymyxa*, 74, 76.

Ethylene dichloride vapours, Process for controlled treatment of wheat germ with, 202, 207.

Extraction of resin-rubber gum from milkweed leaves, Preliminary pilot plant for, 39.

Fabrics, See Cotton and Wool.

Fat, See Shortenings.

Fermentation

of wheat mash by *Aerobacillus polymyxa* to produce 2,3-butanediol and ethanol, 48, 74.

Small-scale process for producing 2,3-butanediol by fermentation of whole wheat mash, 79.

Fermentation equipment, See under 2,3-Butanediol.

Filtering equipment, See under 2,3-Butanediol.

Fish, See Cod.

Fish oil, See Cod.

Flavour reversion in hydrogenated linseed oil. II. Effect of variations in processing procedures, 295.

Rapid test for, 296.

Flotation, Use of, in extraction of resin-rubber gum from milkweed leaves, 45.

Flour, See Wheat flour.

Flow, See Air flow.

Food(s)

Drying of, by freezing technique, 284.

Refrigeration of, See Cold storage.

Use of Irish moss in jelling and stabilizing of, 282.

See also Cereals, Cooking, Egg powder, Gelatine, Meat, Milk Powder, Pectin, Ration biscuits, Shortenings, Vegetables, Vitamins.

Food containers, See Cans, Cartons.

Fungi, See specific genera.

Gadus callarias

Factors affecting potency of vitamins A and D in, 246.

Values for potency of vitamins A and D in, 245.

Gadus morrhua

Factors affecting potency of vitamins A and D in, 246.

Values for potency of vitamins A and D in, 245.

Gas packing, 117.

Gelatine, Irish moss as substitute for, 283.

Gelation, Irish moss as agent for, 282.

Glassine, as packaging material, Water-vapour permeability of treated and untreated films of, 112.

Glutathione

Adaptation of Binet and Weller's method for, to wheat germ, 204.

contents of raw, of steam treated, and of ethylene-dichloride-treated wheat germ, 210.

Gluten and starch, Separation of,

I. Development of mechanical equipment and washing methods for separation from wheat flour, 143.

II. Effects of processing factors on the starch content of wheat gluten, 155.

III. A rapid method of separation from wheat flour, 373.

Grading sunflower seed, Bushel weight as a factor in, 91.

Grains, See Barleys, Oats, Sunflower seed, and Wheat.

Gum, Resin-rubber, Preliminary pilot plant extraction of, from milkweed leaves, 39.

Heat transfer

Determination of air flow in cold storage rooms with a sensitive hot-wire anemometer, 192.

Reduction of spatial temperature variations in air-cooled cold storage rooms, 253.

Heat treatment

of dried milk powder, Effect of, on quality, 180.

of wheat germ, Effect of, 205.

Hot-wire galvanometer, Sensitive, Calibration and characteristics of, 192.

Huller

Laboratory, for sunflower seed and oats

Construction of, 307.

Performance of, 308.

Performance standardization of, 383.

Hydrogenation of linseed oil, Effect of variations in processing procedures on flavour reversion in, 295.

Hydrogen ion concentration

Effect of, on agglomeration in extraction of resin-rubber gum from milkweed leaves, 45.

of emulsion used in treatment of wool with dust-laying oils, Effect of, 405.

Industrial radiography, Use of radon for, 413.

Infection, Dust-borne, Chemical aspects of application of dust-laying oils to woollen blankets to reduce, 402.

Irish moss extracts, Dried,

Preparation of, for use as a jelling and stabilizing agent in foods, 274.

Properties of, 281.

Use of,

as jelling and stabilizing agent in foods, 282.

as substitute for various jelling agents, 282.

in drying foods by freezing technique, 284.

Jellification, See Gelation.

Jute, Rotproofing of, by dimethylglyoxime-copper treatment, 198.

Keeping quality, See Cereals, Egg powder, Meat, Milk powder, Ration biscuits, Shortenings, and Vegetables.

Kraft, as packaging material, Water-vapour permeability of treated and untreated films of, 112.

Light, Effect of, on quality of dried milk powder during storage, 334.

Line standards, Precision, Measurement of long end gauges by comparison with, 185.

Linseed oil, Flavour reversion in, Effect of variations in processing procedures on, 295.

Lipoxidase activity, Adaptation of Sumner's method for, to wheat germ, 203.

Liver oil of Atlantic cod

Factors affecting potency of vitamins A and D in, 246.

Values for potency of vitamins A and D in, 245.

Long end gauges, See End gauges, Long.

Malts, Barleys and, Varietal differences in, XIV. Intervarietal relations between wort properties and barley and malt properties, 132.

Marquis wheat, Thermal properties of, 388.

Mash, Wheat,

Factors affecting fermentation of, to produce 2,3-butanediol, 55.

Fermentation of, by *Aerobacillus polymyxa*, to produce 2,3-butanediol, 48.

Fermented,

Filterability of, as affected by strains of *Aerobacillus polymyxa*, 74.

Yield of butanediol and ethanol by, as affected by strains of *Aerobacillus polymyxa*, 74, 76.

Mashing equipment, See under 2,3-Butanediol.

Meat(s)

Bacon, Canadian Wiltshire,

XXIV. Effect of strong cures on keeping quality, 213.

XXV. Chemical preservatives for maintaining quality at high storage temperatures, 340.

XXVI. Further observations on the preservation of quality at high storage temperatures, 351.

XXVII. Effect of method of thawing frozen pork on bacon quality, 363.

Colour and colour stability of, as affected by storage, 168.

Drying of, to preserve quality at high storage temperatures, 359.

Internal spoilage of, as affected by surface bacterial contamination, 226.

Surface treatment of, with chemical preservatives, and its effect on keeping quality, 213.

Chicken, Jellied, Irish moss as substitute for agar-agar in, 282.

Ham, Dehydrated, Factors affecting storage of, 9.

Pork

Dehydrated,

Factors affecting storage of, 9.

Keeping quality of, 9.

Frozen, Effect of method of thawing of, on quality of Wiltshire bacon, 363.

Smoked meats. IV. Measurement of colour and colour stability of Wiltshire bacon, 168.

Metrology, Measurement of long end gauges by comparison with precision line standards, 185.

Micro-organisms, See Bacteria.

Milk powder, Dried,

I. Methods of assessing quality and some effects of heat treatment, 177.

II. Factors affecting the sorption of carbon dioxide, 327.

III. The effect of light on keeping quality, 334.

Milkweed floss and seed, A small separator for the recovery of,

Part I. Construction and operation, 313.

Part II. Performance standardization, 383.

Milkweed leaves, Preliminary pilot plant extraction of resin-rubber gum from, 39.

Moisture content of ration biscuits, Effect of, on keeping quality, 286.

Moss, Irish, See Irish moss.

Mould(s)

Growth of *Penicillium notatum* in sulphite waste liquor, 162.

on Wiltshire bacon, Use of some chemical preservatives as control for, 351.

Oats, Sunflower seed and, A laboratory huller for, 306.

Construction of, 307.

Performance of, 308.

Performance standardization of, 383.

Oil(s)

Dust-laying, Chemical aspects of application of, to wool, 402.

Liver, of Atlantic cod

Factors affecting potency of vitamins A and D in, 246.

Values for potency of vitamins A and D in, 245.

Oxygen permeability, Low, Packages having, 119.

Packaging

I. Water-vapour resistance of cellulose-base containers, 109.

II. A cellulose-base container for modified vacuum packing, 117.

Pectin, Irish moss as substitute for, 283.

Penicillin formation in sulphite wasteliquor by *Penicillium notatum*, 161, 165.

Penicillium notatum, Production of antibacterial substances from sulphite waste liquor by, 161.

Permeability of packaging materials to

carbon dioxide, 117.

oxygen, 117.

water vapour, 109.

Plants, Canadian grown, Resin-rubber from, 39.

Pliofilm, as packaging material, Water-vapour permeability of treated and untreated films of, 112.

Pork, See under Meat.

Poultry, See Meat (Chicken).

Precision line standards, Measurement of long end gauges by comparison with, 185.

Protein

Effects of supplements of, on keeping quality of ration biscuits, 22, 32.

See also Gluten.

Proteolytic activity of wheat germ, Procedure for measuring, 203.

Radiography, Industrial, Use of radon for, 413.

Radium, Comparison of, with radon, for industrial radiography, 413.

Radon, Use of, for industrial radiography, 413.

Advantages of, 415.

Cost of, 414.

Disadvantages of, 413.

Ration biscuits

I. Factors affecting the keeping quality of biscuits containing protein supplements, 22.

II. Effect of type and concentration of shortening on keeping quality, 123.

III. Effect of moisture content on keeping quality, 286.

Refrigeration, See Cold storage rooms.

Resin-rubber from Canadian grown plants. III. Preliminary pilot plant extraction of gum from milkweed leaves, 39.

Rotproofing of fabrics, Copper-dimethylglyoxime treatment for, 198.

Comparison with copper naphthenate treatment, 200.

Rot resistance of No. 8 duck treated with copper naphthenate and by dimethylglyoxime-copper treatment, 200.

Rubber-resin gum, Preliminary pilot plant extraction of, from milkweed leaves, 39.

Sealing gas- or vacuum-packed tins, A simple method for, 304.

Seed(s)

See Barleys, Linseed oil, Milkweed, Oats, and Sunflower.

Separation of starch and gluten, See Gluten.

Separator for recovery of milkweed floss and seed, See Milkweed.

Shortenings

Effect of type and concentration of, on keeping quality of ration biscuits, 123.
prepared from linseed oils, Flavour reversion in, 295.

Smoked meats. IV. Measurement of colour and colour stability of Wiltshire bacon, 168.

Smoking. Effect of, on colour and colour stability of Wiltshire bacon, 168.

Soap. Effect of, on pick-up of oil from, and on exhaustion of, emulsion used in treating wool with dust-laying oils, 408, 410.

Soldering gas- or vacuum-packed tins, Simple method for, 304.

Spatial temperature variations. See Temperature variations, Spatial.

Specific heat of wheat, 388, 396.

Stabilizing agent in foods, Irish moss as, 282.

Standards. Metrological, Measurement of long end gauges by comparison with precision line standards, 185.

Starch and gluten. Separation of,

I. Development of mechanical equipment and washing methods for separation from wheat flour, 143.

II. Effects of processing factors on the starch content of wheat gluten, 155.

III. A rapid method of separation from wheat flour, 373.

Steam process for controlled treatment of wheat germ, 202, 206, 208.

Storage. See Cereals, Cold storage, Containers, Egg powder, Meat, Milk powder, Ration biscuits, Shortenings, and Vegetables.

Storage treatment of milkweed pods for use in a small separator, Standardization of, 383.

Stress corrosion testing. Apparatus and procedure for, 263.

Sulphite, as packaging material, Water-vapour permeability of treated and untreated films of, 112.

Sulphite waste liquor. Production of antibacterial substances from, by *Penicillium notatum*, 161.

Sunflower seed, Canadian,

I. Bushel weight as a factor in grading, 91.

Laboratory huller for, 306.

Construction of, 307.

Performance of, 308.

Performance standardization of, 383.

Properties of, as related to bushel weight, 97.

Temperature

and volume of mixing and time of mixing,

Effects of, on separation of starch and gluten, 376.

changes in stored wheat, 397.

Annual temperature variation, 400.

Diurnal temperature wave, 399.

Effect of external changes on, 388.

Secular temperature change, 400.

control in measurement of long end gauges by comparison with precision line standards, 189.

Effect of, on emulsion used in treatment of wool with dust-laying oils, 404.

Effect of, on quality of dried milk powder, 180.

High, Preservatives for maintaining quality of bacon during storage at, 340, 351.

variations, Spatial, in air-cooled cold storage rooms, Reduction of, 253.

Thermal properties of wheat in bulk, 388.

Thiamin content of breakfast cereals from Winnipeg stores before and after cooking and storage, 4.

Thresher. See Huller and Separator.

Tin cans. See Cans.

Vacuum packing, 117.

Vegetables. Low-acid, canned at 212° F by various procedures, Bacterial flora of 231.

Vitamin A in liver oil of Atlantic cod

Factors affecting potency of, 246.

Values for potency of, 245.

Vitamin B. See Thiamin.

Vitamin D in liver oil of Atlantic cod

Factors affecting potency of, 246.

Values for potency of, 245.

Washing wheat flour dough for separation of starch and gluten

Apparatus and methods for, 144.

Effects of processing factors in, on starch content of gluten, 155.

Water-vapour permeability of
films of packaging materials, 112.
finished packages, 113.

Water-vapour resistance of packaging
materials, 109.

Wheat

flour

Effects of processing factors on starch
content of gluten separated from, 155.

Rapid method of separation of starch
and gluten from, 373.

Washing equipment and methods for
separation of starch and gluten from,
144.

germ, Studies on the processing of, 202.

Wheat—concluded

gluten, See Gluten.
in bulk

Thermal properties of, 388.

See also Temperature.

mash, See Mash.

Wort(s)

Properties of, as related to properties of
24 barley varieties and malts made from
them, 132.

See also Mash.

Wool, Chemical aspects of the application of
dust-laying oils to, 402.

Woollen fabrics, Rotproofing of, by di-
methylglyoxime-copper treatment, 198.

